Sustainable Southbury

Make The Switch To Aluminum Takeout Containers
Eliminate Styrofoam and Plastic (Especially Black Plastic)

WHY

Not Recyclable

- Styrofoam and black plastic **cannot be recycled**.
  - They **do not decompose.** How long they last in the environment: Styrofoam forever, plastic breaks down into microplastics over 450 years.
  - Styrofoam is lightweight and is easily blown away from landfills and garbage trucks. Styrofoam breaks into microplastic fragments that end up in waterways, soil, and even our bodies.
  - Black plastic is not recognized by optical sorting machines and is sent to landfills and incinerators.

Toxic Chemicals

- Over 13,000 chemicals are known to be involved in the production of plastic.
- More than 2,300 of these are “chemicals of concern.”
- These chemicals pose serious risks to human health. When food or beverages are packaged in plastic, chemical additives can leach into the food that we eat, especially when containers hold hot, acidic, or oily foods.
  - Styrofoam/Polystyrene contain styrene, a suspected carcinogen and neurotoxin, which can migrate into food. Styrene has documented impacts to human health including cancer, disruption of hormones, and reproductive harm.
  - Black plastic contains many toxic chemicals. Some are highly toxic and include carcinogens, neurotoxicants, and hormone disruptors, and may also contain flame-retardant chemicals as well.

SIMPLE ACTIONS

- Encourage customers to bring their own takeout containers.
  - Encourage with signage in your restaurant.
  - You could offer a discount if they bring their own takeout container.

- Switch to aluminum takeout containers
  - Aluminum, unlike Styrofoam and black plastic, is easily sorted at recycling centers.
  - Aluminum is one of the most recyclable materials globally. It can be recycled repeatedly without loss of quality or purity. Meaning containers can be recycled into new containers over and over again. No waste. No garbage.
  - Reduces exposure to harmful plastic chemicals, many of which are carcinogens, neurotoxicants, and endocrine disruptors.

We will provide stickers that you can display on your menu, window, or your website to encourage behavior change. We will promote participating restaurants in the news media, social media, via email, on Southbury.com, and on Sustainable Southbury’s Website.

Learn more at www.sustainablesouthbury.org/restaurants